

Savor Samples



DOLCE ITALIA

DINNER MENU

FIRST COURSE (CHOICE OF):

- Napoletan Eggplant* - Our Signature Appetizer- Chopped eggplant sauteed with imported Italian plum tomatoes and crowned with warm ricotta and parmigiano
- Caprese* - Slices of tomato, mozzarella, basil, and oregano (served with side of olive oil and balsamic vinegar)
- Shrimp Aragonese* - Shrimp sauteed with olive oil, tomato, roasted red pepper, lemon, and caper
- Pomodori* - Romaine with tomato wedges, bleu cheese crumbles, onions, and croutons
- Cesare* - Romaine with croutons, parmigiano, and caesar dressing. Add imported white anchovies \$3
- Mista* - Mixed greens with tomato wedges, imported green olives, and carrots

SECOND COURSE (CHOICE OF):

- Trenne Dolce Italia* - Our Signature Dish - Triangle tube pasta with creamy tomato sauce with mozzarella, mushrooms, and parmigiano. Add crumbled homemade sausage \$4. Add meatballs \$7
- Pappardelle Di Maria* - Pappardelle with tomato sauce, basil, and crumbled sausage. Served on bed of eggplant puree. Pureed with touch of cream and parmigiano
- Spaghetti alla Puttanesca with Shrimp* - Sauteed shrimp, tomatoes, olive oil, garlic, basil, capers, and black olives. Served with spaghetti
- Angel Hair with Baby Scallops* - Baby scallops cooked in butter, white wine, garlic, cherry tomato, lemon, and basil. Served over angel hair
- Spaghetti Meatballs* - Two beef and pork meatballs. Served over spaghetti with marinara
- Chicken Scallopini Piccata* - Chicken breast pounded thin. Cooked in butter, white wine, lemon, and caper. Served with penne

THIRD COURSE (CHOICE OF):

- Tiramisu al Caffè* - Espresso and liqueur soaked ladyfingers layered with mascarpone custard
- Limoncello Cake* - Layers of lemon cake and mascarpone buttercream doused with limoncello
- Pistachio Tartufo* - Ball of pistachio ice cream coated in chocolate and dusted with graham cracker